



EDWARDIAN
HOTELS
LONDON

Restaurants & Bars Winter Menus 2021

The Edwardian Manchester

Christmas Eve

Peter Street Kitchen
Christmas Eve

The Kitchens

Christmas Eve at Peter Street Kitchen

24th December 2021

Seven-course Omakase Experience - £85 per guest

Salmon tartare
with shiso soy

Yellowtail sashimi
with spicy yuzu soy

Beef tataki
with truffle ponzu

King prawns wrapped in crispy filo pastry
with creamy wasabi

Chilean sea bass
yasai zuke

Bincho Grill
Chilli-and-lemon-roasted baby chicken

To Finish

Kurīmu
Passion fruit crème brûlée with coconut sorbet and umeshu jelly

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT. v Suitable for vegetarians.

The Londoner

Christmas Eve

Whitcomb's

Christmas Eve

LAVEILLE DE NOËL AT WHITCOMB'S 24th December 2021

Join us on Christmas Eve for an exquisite five-course menu - £120 per guest

Petites Assiettes

Crevettes à l'huile de piment

Seared king prawns with garlic, chilli and olive oil.
Served in a hot skillet

Fromage au four

Baked Gruyère, Emmental, Cognac, crispy pancetta and Dijon mustard.
Served in a skillet with warm artisan French baguette

Carpaccio de bœuf

Beef fillet, black truffle and lemon zest

Salade de haricots et Parmesan

French bean salad, fresh basil, aged balsamic and Parmesan

Pâtes Maison

Rigatoni au homard

Seared lobster with rigatoni and Scotch bonnet labneh

Gnocchi Gorgonzola

Gnocchi with Gorgonzola dolce crème and wilted spinach

Agnolotti au fromage et beurre

Agnolotti with cheese béchamel and crispy sage butter

Risotto aux truffes et champignons

Wild mushroom risotto with aged Parmesan and black truffle

Plats de Signature

Lobster Thermidor

Grilled lobster with Cognac, Dijon mustard, Gruyère and black truffle.
Served in a hot skillet

Turbot au piment

Fillet of turbot with roasted garlic, dried chilli and white wine emulsion

Poussin au citron

Paprika-roasted whole baby chicken with chilli & lemon garlic butter and chives

Filet mignon

Seared filet mignon with chanterelle and aged Parmesan crème

Assiette de fromage

Selection of fine French cheeses served with traditional accompaniments

Desserts

Beignets

Warm beignets served with a selection of signature sauces:
dulce de leche, Valrhona Organic Andoa Dark Chocolate,

Spiced orange mille-feuille

Caramelised puff pastry with vanilla bean Chantilly, mango, passionfruit and pain d'épice crème

Pot de crème au chocolat

Chocolate pot de crème with spiced rum and cocoa nib nougatine

Tarte au citron

Lemon tart with olive oil, honey and roasted marcona almonds

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

The Kitchens

Christmas Day

May Fair Kitchen Christmas Day

The Kitchens

Christmas Day Luncheon at May Fair Kitchen

25th December 2021

Five courses - £125 per guest

To Start

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust
Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing
Chargrilled asparagus glazed with blood orange hollandaise v

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

Main Course

Dover sole fillet with asparagus and herb butter sauce
Roasted garlic and sage herb butter baby chicken with lemon and shallot gravy
Aged beef Wellington with charred greens and red wine reduction
Portobello mushroom, black cabbage and goat's cheese Wellington v
All served with orange and Mānuka honey-glazed heritage carrots, cauliflower cheese
with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Cinnamon crème brûlée with plum wine jelly and red plum sorbet
Valrhona chocolate fondant with spiced ginger ice cream v
Baked blackberry and vanilla cheesecake with clementine and mint sorbet v

Petit Fours

Charbonnel et Walker Pink Marc de Champagne Truffles v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill.
All prices are inclusive of VAT. v Suitable for vegetarians.

Monmouth Kitchen

Christmas Day

The Kitchens

Christmas Day Luncheon at Monmouth Kitchen

25th December 2021

Five courses - £95 per guest

To Start

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust
Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing
Chargrilled asparagus glazed with blood orange hollandaise v

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

Main Course

Dover sole fillet with asparagus and herb butter sauce
Roasted garlic and sage herb butter baby chicken with lemon and shallot gravy
Aged beef Wellington with charred greens and red wine reduction
Portobello mushroom, black cabbage and goat's cheese Wellington v
All served with orange and Mānuka honey-glazed heritage carrots, cauliflower cheese
with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Cinnamon crème brûlée with plum wine jelly and red plum sorbet
Valrhona chocolate fondant with spiced ginger ice cream v
Baked blackberry and vanilla cheesecake with clementine and mint sorbet v

Petit Fours

Charbonnel et Walker Pink Marc de Champagne Truffles v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT. v Suitable for vegetarians.

Bloomsbury Street Kitchen
Christmas Day

The Kitchens

Christmas Day Luncheon at Bloomsbury Street Kitchen

25th December 2021

Five courses - £95 per guest

To Start

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust

Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing

Chargrilled asparagus glazed with blood orange hollandaise v

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

Main Course

Dover sole fillet with asparagus and herb butter sauce

Roasted garlic and sage herb butter baby chicken with lemon and shallot gravy

Aged beef Wellington with charred greens and red wine reduction

Portobello mushroom, black cabbage and goat's cheese Wellington v

All served with orange and Mānuka honey-glazed heritage carrots, cauliflower cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Cinnamon crème brûlée with plum wine jelly and red plum sorbet

Valrhona chocolate fondant with spiced ginger ice cream v

Baked blackberry and vanilla cheesecake with clementine and mint sorbet v

Petit Fours

Charbonnel et Walker Pink Marc de Champagne Truffles v

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Peter Street Kitchen
Christmas Day

The Kitchens

Christmas Day Luncheon at Peter Street Kitchen

25th December 2021

Five courses - £125 per guest

To Start

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust
Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing
Chargrilled asparagus glazed with blood orange hollandaise v

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

Main Course

Dover sole fillet with asparagus and herb butter sauce
Roasted garlic and sage herb butter baby chicken with lemon and shallot gravy
Aged beef Wellington with charred greens and red wine reduction
Portobello mushroom, black cabbage and goat's cheese Wellington v
All served with orange and Mānuka honey-glazed heritage carrots, cauliflower cheese
with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Cinnamon crème brûlée with plum wine jelly and red plum sorbet
Valrhona chocolate fondant with spiced ginger ice cream v
Baked blackberry and vanilla cheesecake with clementine and mint sorbet v

Petit Fours

Charbonnel et Walker Pink Marc de Champagne Truffles v

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or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT. v Suitable for vegetarians.

The Londoner

Christmas Day

Whitcomb's

Christmas Day

DÉJEUNER DE NOËL AT WHITCOMB'S 25th December 2021

Join us on Christmas Day for an exquisite five-course menu created by our Head Chef Alwyn Dias and his culinary team.

Served with a glass of Ruinart Brut - £175 per guest

Amuse

Burrata au harissa verte

Burrata with green harissa, hazelnuts and sorrel

Entrées

Tartare de boeuf

Steak tartare with porcini-dusted chestnut mushrooms, aged balsamic, dijon mustard and black truffle dressing

St Jacques poelée

Seared scallop with sautéed cavolo nero, roasted pumpkin, pickled heritage carrots and hazelnut beurre noisette

Carpaccio de betterave (v)

Salt baked beetroot carpaccio with fennel pollen, espelette, shaved almonds and white balsamic dressing

L'interlude

Cucumber and grappa granita

Plats principaux

Filet mignon

Seared filet mignon with gnocchi, carrot purée, confit leeks and truffle jus

Turbot au caviar

Pan-seared turbot steak with Oscietra caviar, braised fennel, sea bean and beurre blanc

Canard à l'orange

Roasted duck breast with pommes mousseline, candy kumquats, winter black truffle and sautéed girolle mushrooms

Agnolotti au fromage et beurre (v)

Home-made agnolotti with cheese béchamel and crispy sage butter

All served with pommery mustard and Mānuka honey-glazed chantenay carrots and Brussel sprouts with chorizo and chestnuts

Desserts

Beignets au pain d'épices

Warm rum caramel, cinnamon-spiced dulce de leche, chocolate and candied orange ganache

Bûche de Noël au marron

Roasted chestnut cake layered with confit of vanilla bean and cranberry, crispy white chocolate and crumbled marron glacé

Parfait glacé (vg)

Frozen honey ginger parfait with apple marmalade and muscovado brown sugar crumble

Petit Fours

Salted caramel truffle

with cinnamon and dark chocolate

Bahibe milk chocolate truffle

with raspberry and spiced ginger

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Radisson Blu Edwardian Grafton

Christmas Day

Steak & Lobster Warren Street

Christmas Day



Christmas Day Luncheon at Steak & Lobster

25th December 2021

Four courses - £65 per guest

Starters

Surf and turf croquettes with jalapeño mayo
Smoked beef flat tacos with lime and
crème fraîche
Crispy steak rolls with spiced bourbon
maple glaze
Warm veggie mince lettuce cups v

Salads

Blackened steak salad with balsamic mustard
Spinach, apple and pecan salad with maple
dressing v

Charcoal Grill & The Rest

All grills are served with a choice of paprika fries or spicy lemon salad

251g rib-eye with peppercorn sauce
1lb lobster
Grilled with garlic butter

Lobster macaroni cheese
Veggie steak macaroni cheese v

Supplements

Surf 'n' turf 10
Grilled steak and half lobster
with spicy roasted garlic and
chimichurri butter

Before You Go

Keylime cheesecake v
The mason jar
Honeycomb, chocolate fudge
brownie, vanilla ice cream and
toffee caramel sauce v

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A discretionary service charge of 12.5% will be added to your bill. v Suitable for vegetarians.

Radisson Blu Edwardian Berkshire

Christmas Day

Berkshire
Christmas Day



CHRISTMAS DAY LUNCHEON

25th December 2021

Four courses - £75 per guest

To Start

Tiger prawn cocktail with ginger lemon mayonnaise
Cinnamon crispy duck and pomegranate salad with spiced clementine dressing
Chargrilled asparagus glazed with blood orange hollandaise v

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Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

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Main Course

Lemon sole fillet with asparagus and herb butter sauce
Black Norfolk roast turkey, Mānuka honey-glazed Brussels sprouts and parsnips,
pancetta-wrapped wild boar and apple sausages, roast potatoes, lemon,
shallot and thyme stuffing, all served with our turkey jus
Parmesan and herb-crusted rack of lamb with rosemary dauphinoise and clementine-roasted
heritage carrots, served with a Barolo red wine and shallot sauce
Portobello mushroom, black cabbage and goat's cheese Wellington v

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Dessert

Nutmeg brûlée, cinnamon cacao, almond ice cream and mascarpone Courvoisier crème
Baked blackberry and vanilla cheesecake with raspberry sorbet v
Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts v

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A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Radisson Blu Edwardian New Providence Wharf

Christmas Day

New Providence Wharf Christmas Day



CHRISTMAS DAY LUNCHEON

25th December 2021

Four courses - £75 per guest

To Start

Tiger prawn cocktail with ginger lemon mayonnaise
Cinnamon crispy duck and pomegranate salad with spiced clementine dressing
Chargrilled asparagus glazed with blood orange hollandaise v

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Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

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Main Course

Lemon sole fillet with asparagus and herb butter sauce
Black Norfolk roast turkey, Mānuka honey-glazed Brussels sprouts and parsnips,
pancetta-wrapped wild boar and apple sausages, roast potatoes, lemon,
shallot and thyme stuffing, all served with our turkey jus
Parmesan and herb-crusted rack of lamb with rosemary dauphinoise and clementine-roasted
heritage carrots, served with a Barolo red wine and shallot sauce
Portobello mushroom, black cabbage and goat's cheese Wellington v

-

Dessert

Nutmeg brûlée, cinnamon cacao, almond ice cream and mascarpone Courvoisier crème
Baked blackberry and vanilla cheesecake with raspberry sorbet v
Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

May Fair Bar

New Year's Eve

May Fair Bar
New Year's Eve



MAY FAIR BAR

A NEW YEAR'S EVE SOIRÉE AT MAY FAIR BAR

There's nothing quite like a Mayfair celebration – so this year, May Fair Bar invites you to an exclusive and dramatic soirée with London's most elegant neighbourhood as a magical backdrop. Join us and our resident DJ as we say adieu to 2021 and welcome 2022 with joy and a touch of extravagance, enjoying exquisite dining, signature cocktails and Champagne.

May Fair Bar

New Year's Eve



TABLES FOR TWO GUESTS £500 MINIMUM SPEND

SIGNATURE EXPERIENCES

Blanc

Reserved table

- Two signature Hendricks cocktails
- A bottle of Dom Pérignon Brut Vintage
- Signature small plates experience*
- Still and sparkling water £500 per table

Rosé

Reserved table

- Two signature cocktails
- A bottle Dom Pérignon Brut Rosé Vintage
- Signature small plates experience*
- Still and sparkling water £750 per table

TABLES FOR FOUR GUESTS £1000 MINIMUM SPEND

SIGNATURE EXPERIENCES

Blanc

Reserved table

- Four signature Hendricks cocktails
- A magnum of Dom Pérignon Brut Vintage
- Signature small plates experience*
- Still and sparkling water £1000 per table

Rosé

Reserved table

- Four signature cocktails
- A magnum of Dom Pérignon Brut Rosé Vintage
- Signature small plates experience*
- Still and sparkling water £1500 per table

TABLES FOR SIX GUESTS £1,200 MINIMUM SPEND

SIGNATURE EXPERIENCES

Blanc

Reserved table

- Six signature Hendricks cocktails
- A magnum of Dom Pérignon Brut Vintage
- Signature small plates experience*
- Still and sparkling water £1500 per table

Rosé

Reserved table

- Six signature cocktails
- A magnum of Dom Pérignon Brut Rosé Vintage 1998
- Signature small plates experience*
- Still and sparkling water £2000 per table

EXCLUSIVE PRIVATE BOOTH

Up to sixteen guests £3,500 per booth

Reserved table

- Two magnums of Belvedere
- One Dom Pérignon Brut Vintage Jeroboam
- Signature small plates experience*
- Still and sparkling water

*SIGNATURE SMALL PLATES EXPERIENCE

Lemon butter and chilli
sea salt edamame (v)

Sashimi selection

- Tuna, salmon, yellowtail and
sea bass with wasabi and soy

Bao Buns (two per serving)

- Japanese fried buttermilk chicken
with garlic and chilli sauce
- Goma-glazed aubergine (v)

Sliders

- Wagyu beef with creamy
spiced shichimi mayo

Signature Dishes

- Crispy wasabi prawns
- Duck spring rolls with
hoisin sauce

Robata Skewers

- Salmon with spicy ponzu
- Chicken truffle teriyaki

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. Vegetarian dishes are marked with (v). All prices are inclusive of VAT.

The Kitchens

New Year's Eve

May Fair Kitchen

New Year's Eve

The Kitchens

New Year's Eve at May Fair Kitchen

31st December 2021

Four courses and a glass of Moët & Chandon Brut - £110 per guest

To Start

Sea bass ceviche with avocado, corn and red onion
Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
Crispy duck and pomegranate ensalada with papaya chilli dressing
Burrata with Seville orange, coriander seeds and Mānuka honey v

Second Course

Crispy-peppered calamari with chilli lemon mayo
Gambas al pil pil with warm ciabatta
Margherita pizza with torn basil v
Roasted aubergine with goma glaze v

Main Course

Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives
28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli
Pecorino and truffle tortellini with Parmesan crème
Wild mushroom risotto with truffle oil and Italian hard cheese v

Dessert

Tiramisù decostruito
Deconstructed tiramisu served with Disaronno espresso
Panna cotta di clementine
Clementine and cinnamon panna cotta with fresh lemon thyme v
Torta al cioccolato bianco
Baked white chocolate cheesecake with strawberry sorbet v

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All prices are inclusive of VAT. v Suitable for vegetarians.

Monmouth Kitchen

New Year's Eve

The Kitchens

New Year's Eve at Monmouth Kitchen

31st December 2021

Four courses and a glass of Moët & Chandon Brut - £85 per guest

To Start

Sea bass ceviche with avocado, corn and red onion
Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
Avocado and corn salad with blackberry dressing v
Burrata Pugliese with baby basil and San Marzano tomatoes v

Second Course

Crispy peppered calamari with ají panka mayo
Robata king prawns with rocoto
Margherita pizza with torn basil v
Robata corn on the cob with salted chilli and lime v

Main Course

Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives
28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli
Pecorino and truffle tortellini with Parmesan crème
Roasted and grilled aubergine with cherry tomatoes, roasted cumin, garlic and ginger v

Dessert

Café almendra

Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème

Chocolate caliente

Warm Peruvian chocolate spring rolls served with fresh passionfruit and coconut sorbet v

Pera sensación

White chocolate and vanilla mousse, pistachio sponge, honey ice cream and pear compote v

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All prices are inclusive of VAT. v Suitable for vegetarians.

Peter Street Kitchen
New Year's Eve

The Kitchens

New Year's Eve at Peter Street Kitchen

31st December 2021

Four courses and a glass of Moët & Chandon Brut - £110 per guest

To Start

Salmon tartare with shiso soy

Beef tataki with truffle ponzu

Crispy duck and pomegranate ensalada with papaya chilli dressing

Courgette tataki with truffle ponzu v

Second Course

Crispy peppered calamari with tequila lime sauce

Tiger prawn tempura with wasabi mayo and spicy ponzu

Mexican matchstick chicken with habanero

Roasted aubergine with goma glaze v

Main Course

Robata-grilled stone bass with charred kale and crushed Andean chilli lime sea salt

28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus

Chilli-and-lemon-roasted baby chicken with goma-glazed greens

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale v

Dessert

Bento

Chocolate bento box with genmaicha ice cream v

Hassaku

Kuro goma cheesecake with hassaku orange sorbet v

Kurīmu

Passion fruit creme brûlée with coconut sorbet and umeshu jelly

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The Londoner

New Year's Eve

Whitcomb's Menu 1

New Year's Eve

NOUVELLE ANNÉE AT WHITCOMB'S 31st December 2021

Join us on New Year's Eve for an exquisite five-course menu
with a glass of Ruinart Brut - £130 per guest
5pm - 7:30pm

Petites Assiettes

Crevettes à l'huile de piment

Seared king prawns with garlic, chilli and olive oil.
Served in a hot skillet

Fromage au four

Baked Gruyère, Emmental, Cognac, crispy pancetta and Dijon mustard.
Served in a skillet with warm artisan French baguette

Carpaccio de bœuf

Beef fillet, black truffle and lemon zest

Salade de haricots et Parmesan

French bean salad, fresh basil, aged balsamic and Parmesan

Pâtes Maison

Rigatoni au homard

Seared lobster with rigatoni and Scotch bonnet labneh

Gnocchi Gorgonzola

Gnocchi with Gorgonzola dolce crème and wilted spinach

Agnolotti au fromage et beurre

Agnolotti with cheese béchamel and crispy sage butter

Risotto aux truffes et champignons

Wild mushroom risotto with aged Parmesan and black truffle

Plats de Signature

Lobster Thermidor

Grilled lobster with Cognac, Dijon mustard, Gruyère and black truffle. Served in a hot skillet

Turbot au piment

Fillet of turbot with roasted garlic, dried chilli and white wine emulsion

Poussin au citron

Paprika-roasted whole baby chicken with chilli & lemon garlic butter and chives

Filet mignon

Seared filet mignon with chanterelle and aged Parmesan crème

Assiette de fromage

Selection of fine French cheeses served with traditional accompaniments

Desserts

Beignets

Warm beignets served with a selection of signature sauces:
dulce de leche, Valrhona Organic Andoa Dark Chocolate

Spiced orange mille-feuille

Caramelised puff pastry with vanilla bean Chantilly, mango, passionfruit and pain d'épice crème

Pot de crème au chocolat

Chocolate pot de crème with spiced rum and cocoa nib nougatine

Tarte au citron

Lemon tart with olive oil, honey and roasted marcona almonds

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Whitcomb's Menu 2

New Year's Eve

WHITCOMB'S SOIRÉE DU NOUVELAN 31st December 2021

Join us on New Year's Eve for an exquisite five-course menu
with a glass of Ruinart Brut on arrival and during our midnight toast.

Complete with live entertainment - £175 per guest
9pm - 10.30pm

Petites Assiettes

Crevettes à l'huile de piment

Seared king prawns with garlic, chilli and olive oil. Served in a hot skillet

Fromage au four

Baked Gruyère, Emmental, Cognac, crispy pancetta and Dijon mustard.
Served in a skillet with warm artisan French baguette

Carpaccio de bœuf

Beef fillet, black truffle and lemon zest

Salade de haricots et Parmesan

French bean salad, fresh basil, aged balsamic and Parmesan

Pâtes Maison

Rigatoni au homard

Seared lobster with rigatoni and Scotch bonnet labneh

Gnocchi Gorgonzola

Gnocchi with Gorgonzola dolce crème and wilted spinach

Agnolotti au fromage et beurre

Agnolotti with cheese béchamel and crispy sage butter

Risotto aux truffes et champignons

Wild mushroom risotto with aged Parmesan and black truffle

Plats de Signature

Lobster Thermidor

Grilled lobster with Cognac, Dijon mustard, Gruyère and black truffle. Served in a hot skillet

Turbot au piment

Fillet of turbot with roasted garlic, dried chilli and white wine emulsion

Poussin au citron

Paprika-roasted whole baby chicken with chilli & lemon garlic butter and chives

Filet mignon

Seared filet mignon with chanterelle and aged Parmesan crème

Assiette de fromage

Selection of fine French cheeses served with traditional accompaniments

Desserts

Beignets

Warm beignets served with a selection of signature sauces:
dulce de leche, Valrhona Organic Andoa Dark Chocolate,

Spiced orange mille-feuille

Caramelised puff pastry with vanilla bean Chantilly, mango, passionfruit and pain d'épice crème

Pot de crème au chocolat

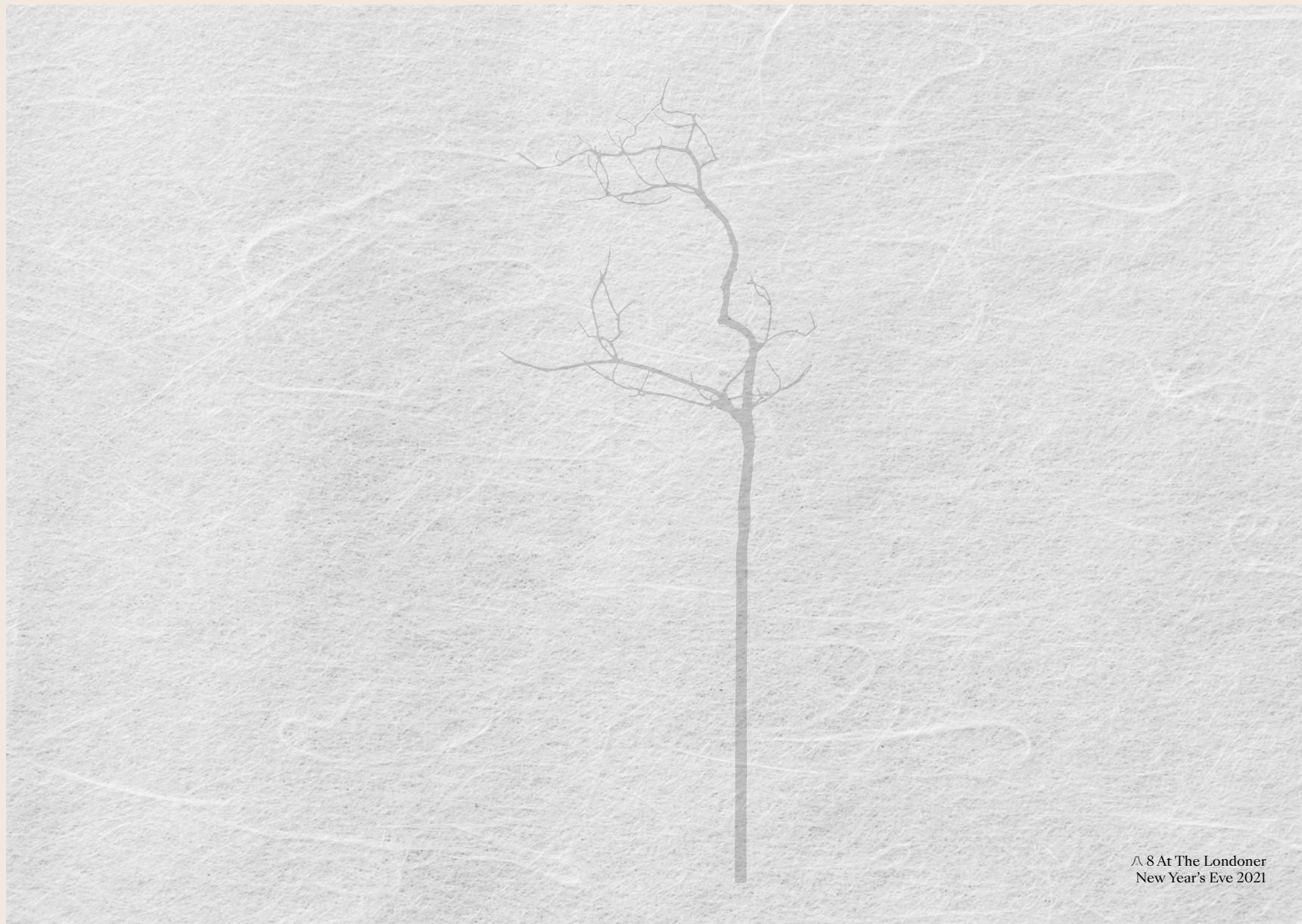
Chocolate pot de crème with spiced rum and cocoa nib nougatine

Tarte au citron

Lemon tart with olive oil, honey and roasted marcona almonds

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

8 at The Londoner
New Year's Eve



八 8 At The Londoner
New Year's Eve 2021

8 at The Londoner
New Year’s Eve

Tables for two guests £500 minimum spend	Tables for four guests £1000 minimum spend	Tables for six guests £1500 minimum spend	Exclusive Private Booth	*Signature small plates experience
Signature Experiences Blanc Reserved table <ul style="list-style-type: none">- Two signature cocktails- A bottle of Dom Pérignon Brut Vintage- Signature small plates experience*- Still and sparkling water £500 per table	Signature Experiences Blanc Reserved table <ul style="list-style-type: none">- Four signature cocktails- A magnum of Dom Pérignon Brut Vintage- Signature small plates experience*- Still and sparkling water £1000 per table	Signature Experiences Blanc Reserved table <ul style="list-style-type: none">- Six signature cocktails- A magnum of Dom Pérignon Brut Vintage- Signature small plates experience*- Still and sparkling water £1500 per table	Up to eight guests £3,000 per booth Reserved table <ul style="list-style-type: none">- One magnum of Belvedere- One Armand de Brignac Brut Gold Jeroboam- Signature small plates experience*- Still and sparkling water	Small Eats 枝豆Lemon butter and shichimi sea salt edamame 青唐辛子Grilled Padrón peppers with ama miso
Rosé Reserved table <ul style="list-style-type: none">- Two signature cocktails- A bottle Dom Pérignon Brut Rosé Vintage- Signature small plates experience*- Still and sparkling water £750 per table	Rosé Reserved table <ul style="list-style-type: none">- Four signature cocktails- A magnum of Dom Pérignon Brut Rosé Vintage- Signature small plates experience*- Still and sparkling water £1500 per table	Rosé Reserved table <ul style="list-style-type: none">- Six signature cocktails- A magnum of Dom Pérignon Brut Rosé Vintage 1998- Signature small plates experience*- Still and sparkling water £2000 per table	Up to fourteen guests £4,500 per booth Reserved table <ul style="list-style-type: none">- Two magnums of Belvedere- One Armand de Brignac Brut Gold Jeroboam- Signature small plates experience*- Still and sparkling water	Gyoza ロブスタータコLobster gyoza tacos with chilli and cilantro (three per serving) 牛のタコSeared beef gyoza tacos with truffle chilli dressing (three per serving)
			Shima Garden Exclusive Hire Up to thirty-five guests £15,000 Reserved tables <ul style="list-style-type: none">- Four magnums of Belvedere- Six bottles of Dom Pérignon Brut Vintage- Signature small plates experience*- Still and sparkling water	Sashimi Moriawase 刺身盛り合わせSelection of salmon, o-toro, tuna and sea bass, served with sashimi soy and fresh wasabi
				Signature Tempura ロブスターの天ぷらLobster tempura with ama ponzu
				Robata Fish and Seafood チリアンシーバスChilean sea bass with shiso salsa
				Meat ひな鳥Baby chicken roasted with lemon and miso butter
If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.				

Radisson Blu Edwardian Grafton

Grafton
In-Room Dining Menu



WELCOME TO OUR IN-ROOM
DINING MENU

Available from 12pm – 11pm

STARTERS

Roasted vine tomato soup served with warm crusty soda bread	7
Spinach, apple and pecan salad with maple dressing	7
Blackened steak salad with balsamic mustard	9

OVEN-BAKED BRIOCHE ROLLS

Philly cheese steak roll with creamy spicy mayo, served in a warm toasted brioche with hand-cut chips or a spicy lemon salad	15
Veggie Philly cheese steak roll with creamy spicy mayo, served in a warm toasted brioche with hand-cut chips or a spicy lemon salad	12

CLASSICS

Lemon-infused Scottish salmon with garlic and paprika-roasted kale	16
British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips	14
251g rib-eye steak, baby vine tomatoes and tenderstem broccoli, served with a green peppercorn sauce	22
Penne with cherry tomato crème and green chillies	10
Veggie steak macaroni cheese	12

SIDES

Hand-cut chips	4
Steamed tenderstem broccoli	4
Heritage tomato and feta salad	4

DESSERTS

Keylime cheesecake	6
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AFTER-HOURS TOASTIES

Available from 11pm – 6am	
Served with salad and hand-cooked sea salt and crushed black pepper crisps	
Tuna with spicy lemon mayo	10
Steak and cheese with horseradish mayo	14
Honey roast ham and Lancashire Bomb cheese	10
Barber's Vintage Cheddar cheese and red onion	8

All in-room dining orders will have an additional tray charge of £1.50 added to the bill. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Steak & Lobster Warren Street
Lounge Bar Menu

Steak & Lobster

Starters

Smoked beef flat tacos with lime and crème fraîche	7
Warm veggie mince lettuce cups v	6
Blackened steak salad with balsamic mustard	9 14
Spinach, apple and pecan salad with maple dressing v	7 10

Oven Baked Brioche Rolls

All rolls are served with a choice of paprika fries or spicy lemon salad	
Steak brioche roll Philly cheese steak with creamy spicy mayo	15
Surf and turf brioche roll Sliced steak and lobster dressed with horseradish garlic mayo	20
Veggie brioche roll Veggie Philly cheese steak with creamy spicy mayo	12

Charcoal grill

All grills are served with a choice of paprika fries or spicy lemon salad	
Steaks 251g rib-eye 226g fillet	22 26
Lobster 1lb lobster Grilled with garlic butter	28

Sauces

Green peppercorn	2
Jalapeño	2

The rest

Lobster macaroni cheese	20
Veggie steak macaroni cheese v	12

Sides

Rosemary, garlic and Parmesan fries	3
Steamed tenderstem broccoli	4
Spicy lemon salad v	3
Heritage tomato and feta salad v	4

Before You Go

Keylime cheesecake v	6
The mason jar Honeycomb, chocolate fudge brownie, vanilla ice cream and toffee caramel sauce v	8

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Cocktails

Peach Bellini 9.5
White peach purée and prosecco

Lychee Martini 9.5
Tanqueray gin, Kwai Feh lychee liqueur,
elderflower, violette, lemon and cranberry

The Passionate 9.5
Bombay Sapphire gin, Aperol, pink grapefruit
juice, lemon and passionfruit syrup

Strawberry & Rhubarb Fizz 9.5
Skyy vodka, rhubarb and rosehip cordial,
strawberries, lemon and prosecco

Our Rum Punch 9.5
Havana 3 year rum, Gosling's rum,
Velvet Falernum, pineapple juice,
lime and Angostura bitters

Watermelon Mule 9.5
Skyy vodka, watermelon juice, lime and
ginger beer

Pineapple & Mandarin Martini 9.5
Skyy vodka, mandarin, pineapple purée,
grapefruit sherbet and lemon

Cacao Old Fashioned 10.5
Bulleit Rye whiskey, Mozart Black, Amaro di
Angostura, chocolate bitters and orange oils

Non Alcoholic

The Cooler 7
Pineapple, lemon and grapefruit sherbet,
mint, ginger ale

Raspberry & Lychee Sling 7
Lychee juice, mint, raspberries, lemon
and soda water

Sparkling Wine By The Glass

Prosecco Extra Dry, Fantinel NV 9
150ml

Champagne By The Glass

Brut 14
Moët & Chandon Brut Impérial NV

Wines By The Glass

also available in 125ml measures 175ml Carafe

White 7 19
Veramonte Reserva (Chardonnay)
Casablanca Valley, Chile 2018

Tenuta Rapitalà (Grillo) 7.5 21
Sicily, Italy 2019

Corte Vigna (Pinot Grigio) 8.5 23
Provincia di Pavia, Italy 2019

Dashwood (Sauvignon Blanc) 9 27
Marlborough, New Zealand 2019

Gavi di Gavi 'Toledana', 10 30
Domini Villa Lanata (Cortese)
Piemonte, Italy 2018

Red

Veramonte Reserva (Carménère) 7 19
Colchagua Valley, Chile 2018/19

Tenuta Rapitalà, Campo Reale 7.5 21
(Nero d'Avola) Sicily, Italy 2019

Rare Vineyards (Pinot Noir) 8.5 23
France 2019

Don Jacobo, Vendimia Seleccionada 9 27
Bodegas Corral (Tempranillo, Garnacha)
Rioja, Spain 2018

Portillo (Malbec) 10 30
Uco Valley, Mendoza, Argentina 2019

Rosé

Veramonte Reserva Rosé (Syrah) 7 19
Casablanca Valley, Chile 2018/19

Belvino Rosé (Pinot Grigio) 8 22
Veneto, Italy 2019

Dessert Wine

Château Grand-Jaugs 37.5cl 8
(Sémillon, Sauvignon Blanc, Muscadelle)
Sauternes, Bordeaux, France 2016

Beer & Cider

Peroni 5.75 3.25
Meantime Lager 5.5 2.95

Peroni 5
Heineken 5
Meantime Pale Ale 5
Magners Irish Cider 5

Soft

Bottled water 4.95
Acqua Panna still water
S.Pellegrino sparkling water

Juices 3.25
Fresh orange
Fresh apple
Fresh grapefruit
Cranberry
Tomato

Sparkling 3.25
Lemonade
Tonic water
Slimline tonic
Coke
Diet Coke

Sparkling Wine

Prosecco Extra Dry, Fantinel NV 40

Champagne

Brut 68
Moët & Chandon Brut Impérial NV
Bollinger Special Cuvée Brut NV 80
Veuve Clicquot Brut NV 85

Rosé 88
Moët & Chandon Rosé Impérial NV

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Wines

White

	<i>Bottle</i>		
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	26	Borgo Tesis, Fantinel (Cabernet Sauvignon) Friuli, Italy 2017	36
Tenuta Rapitalà (Grillo) Sicily, Italy 2019	28	Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	38
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2019	32	Portillo (Malbec) Uco Valley, Mendoza, Argentina 2019	42
Recoleta, Bodega Lorca (Pedro Ximenez) Mendoza, Argentina 2019	34	Fleurie, Pascal Clément (Gamay) Burgundy, France 2018	44
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2019	38	The Federalist Honest Red Blend (Merlot, Zinfandel, Cabernet Sauvignon) North Coast, California 2015	50
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2018	42	Châteauneuf-du-Pape, Les Clés de la Tour, Organic, Ogier (Grenache, Syrah, Carignan) Rhône, France 2019	70
La Marimorrena (Albariño) Rías Baixas, Spain 2018	44	Rosé Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2019	25
Sancerre, La Gravelière Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2018	48	Belvino Rosé (Pinot Grigio) Veneto, Italy 2019	27
Chablis, Bouchard Aîné & Fils (Chardonnay) Burgundy, France 2018	50	Dessert Wine Château Grand-Jaugs 37.5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016	24
Red Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018 /19	26		
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2019	28		
Rare Vineyards (Pinot Noir) France 2019	32		
Côtes du Rhône 'Gentilhomme', Ogier (Grenache, Syrah) Rhône, France 2018	34		

Spirit Selection

also available in 25ml measures

50ml

Vodka

Skyy	7.5
Ketel One	8
Ciroc	9
Belvedere	9.5
Grey Goose	10

Gin

Bombay Sapphire	7.5
Tanqueray	8
Hendrick's	9.5
Sipsmith	9

Rum

Bacardi Carta Blanca	7.5
Havana 3 year	7.5
Appleton Estate	8
Havana 7 year	9

Scotch

Single Malt	
Glenmorangie 10 year	9
Glenlivet Founder's Reserve	9.5
Macallan Gold	10
Talisker 10 year	10
Laphroaig 10 year	11
Oban 14 year	11
Lagavulin 16 year	12

Blended

Chivas Regal 12 year	7.5
Johnnie Walker Black Label	8
Johnnie Walker Gold Label	11

Irish

Jameson	7.5
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American

Wild Turkey	7.5
Jack Daniel's	8
Maker's Mark	8.5
Woodford Reserve	9

Tequila

Jose Cuervo Tradicional	7.5
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Cognac

Hennessy VS	8
Courvoisier VSOP	10
Rémy Martin VSOP	10

Liqueurs / Digestifs

Disaronno Amaretto	6
Baileys	6
Tia Maria	6
Sambuca	6

Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Green Sencha	4.25
Rosehip and Hibiscus	4.25

Coffee Selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate (award-winning organic drinking chocolate with a creamy finish)	6

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Radisson Blu Edwardian New Providence Wharf

New Providence Wharf

In-Room Dining Menu



WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

STARTERS

- Classic French onion soup

with Gruyère cheese and warm baguette

9
- Crispy duck salad

Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots

9
- Baby spinach, walnut and goat's cheese salad

dressed with honey balsamic v

8

MARKET SPECIALS

- Pan-fried sea bass fillet

with tiger prawns, shaved fennel, radish salad and lemon herb dressing

18
- Fish and chips

Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon

14
- Classic hamburger

Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips

15
- Portobello mushroom Wellington

Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v

14
- Tortellini cacio e pepe

with white wine and Italian hard cheese crème v

14

OUR STONE-BAKED PIZZAS

- Margherita pizza with torn basil v

11
- Four-cheese pizza

12
- Vegan Margherita pizza with torn basil v

11

MY PIZZA

- Please create from the following:

14
- Chargrilled chicken

Shaved 24-month-aged Parmesan

San Marzano tomatoes v

Chestnut mushrooms v

Bird's eye chilli v

TASTE OF INDIA

- All served with basmati rice, buttered naan and our pickle tray (kachumber, raita, papad and pickles)

18
- Butter chicken

12
- Dal makhani v

12

STEAKS AND GRILL

- Rib-eye steak 251g

28-day-aged, grass fed

22
- Fillet steak 226g

Succulent centre cut

26

Accompaniments

- Baby vine tomatoes and tenderstem broccoli v

SAUCES

- Rosemary and red wine, green peppercorn, blue cheese

3

SIDES

- Garlic and Parmesan French fries

4
- Heritage tomato and mozzarella salad with spicy lemon dressing v

5
- Sweet potato fries v

4
- Truffled Maris Piper mash v

5
- Steamed garlic kale and tenderstem broccoli v

4

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THE DESSERT PANTRY

- Eton mess

Chantilly cream, crushed meringue, strawberries and raspberry coulis v

7
- Toffee pudding

Caramelised Williams pear, butterscotch sauce and vanilla ice cream v

7
- Cheese selection

Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v

9

AFTER-HOURS TOASTIES

Available from 11pm – 6am

- Served with salad and hand-cooked sea salt and crushed black pepper crisps
- Tuna with spicy lemon mayo

10
- Steak and cheese with horseradish mayo

14
- Honey roast ham and Lancashire Bomb cheese

10
- Barber's Vintage Cheddar cheese and red onion v

8

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Scoff & Banter Canary Wharf
Lounge Bar Menu



STARTERS



Classic French onion soup with Gruyère cheese and warm baguette	8
Crispy duck salad Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots	9
Baby spinach, walnut and goat's cheese salad dressed with honey balsamic v	8

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MARKET SPECIALS



Fish and chips Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon	14
Classic hamburger Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips	15
Portobello mushroom Wellington Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v	14
Tortellini cacio e pepe with white wine and Italian hard cheese crème v	14

STEAKS AND GRILL



Rib-eye steak 251g 28-day-aged, grass fed	22
Fillet steak 226g Succulent centre cut	26

Accompaniments Baby vine tomatoes and tenderstem broccoli v	
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SAUCES

Rosemary and red wine, green peppercorn, blue cheese	3
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SIDES

Garlic and Parmesan French fries	4
Heritage tomato and mozzarella salad with spicy lemon dressing v	5
Sweet potato fries v	4
Truffled Maris Piper mash v	5
Steamed garlic kale and tenderstem broccoli v	4

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THE DESSERT PANTRY



Eton mess Chantilly cream, crushed meringue, strawberries and raspberry coulis v	7
Toffee pudding Caramelised Williams pear, butterscotch sauce and vanilla ice cream v	7
Cheese selection Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v	9

COCKTAILS

Lychee Martini	9,5
Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violettes, lemon and cranberry	
Watermelon Mule	9,5
Skyy vodka, watermelon juice, lime and Jamaican ginger beer	
Strawberry & Rhubarb Fizz	9,5
Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	
G & G	9,5
Tanqueray gin, Lillet Blanc, apricot liqueur, lemon and ginger ale	
The Passionate	9,5
Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	
Our Rum Punch	9,5
Combination of Havana 3 year and Gosling's rum, velvet falernum, pineapple juice, lime and Angostura bitters	
Cacao Old Fashioned	10,5
Bulleit Rye whiskey, Mozart Black, Amaro di Angostura, chocolate bitters and orange oils	

NON-ALCOHOLIC COCKTAILS

Raspberry & Lychee Sling	7
Lychee juice, mint, raspberries, lemon and soda water	
Ginger Addiction	7
Ginger, kiwi, apple juice, vanilla, lemon and ginger beer	

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SPARKLING WINE BY THE GLASS

	150ml
Prosecco Extra Dry, Fantinel NV	9

CHAMPAGNE BY THE GLASS

Brut	
Moët & Chandon Brut Impérial NV	14

WINES BY THE GLASS

Also available in 125ml measures	175ml	Carafe
White		
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	7	19
Tenuta Rapolà (Grillo) Sicily, Italy 2018/19	7,5	21
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2019	8,5	23
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2019	9	27
Gavi di Gavi "Toledana", Domini Villa Lanata (Cortese) Piemonte, Italy 2018	10	30
Red		
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018/19	7	19
Tenuta Rapolà, Campo Reale (Nero d'Avola) Sicily, Italy 2019	7,5	21
Rare Vineyards (Pinot Noir) France 2019	8,5	23
Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	9	27
Portillo (Malbec) Uco Valley, Mendoza, Argentina 2019	10	30
Rosé		
Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2019	7	19
Belvino Rosé (Pinot Grigio) Veneto, Italy 2019	8	22

DESSERT WINE

	125ml
Château Grand-Jauga 37.5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016	8

BEER & CIDER

	Pint	Half
Peroni	5.75	3.25
Meantime Lager	5.5	2.95

	Bottle
Peroni	5
Heineken	5
Meantime Pale Ale	5
Magners Irish Cider	5

SOFT

Acqua Panna still water	4.95
S.Pellegrino sparkling water	4.95
Fresh orange juice	3
Fresh apple juice	3
Fresh grapefruit juice	3
Cranberry juice	3
Tomato juice	3
Coke	3
Diet Coke	3
Lemonade	3
Tonic water	3
Slimline tonic	3

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LOOSE LEAF TEA SELECTION

English Breakfast	4.1
Jasmine	4.1
Earl Grey	4.1
Fresh mint and lemon	4.1
Green Sencha	4.1
Rosehip & Hibiscus	4.1

COFFEE SELECTION

Filter coffee	4.1
Latte	4.1
Decaffeinated	4.1
Macchiato	4.1
Espresso	4.1
Mocha	4.1
Cappuccino	4.1
Double espresso	4.7
Rococo chocolate (award-winning organic drinking chocolate with a creamy finish)	6

SPIRIT SELECTION

Also available in 25ml measures	50ml
Vodka	
Skyy	7.25
Ketel One	8
Ciroc	9
Belvedere	9.5
Grey Goose	10

Gin	
Bombay Sapphire	7.25
Tanqueray	8
Sipsmith	9
Hendrick's	9.5

Rum	
Bacardi Carta Blanca	7.25
Havana 3 year	7.25
Appleton Estate	8
Havana 7 year	9

Thank You.